

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Snow White Drive -In Permanent O Mobile Establishment Name Type of Establishment 1714 W Main St O Temporary O Seasonal Address Lebanon Time in 12:58 PM AM / PM Time out 02:21; PM AM / PM

10/19/2022 Establishment # 605259413 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection MRoutine O Complaint O Preliminary O Consultation/Other

Number of Seats 45 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

(Mark designated compliance status (IK, OUT, HA, HO) for each numbered item. For items marked O	T, mark COS or R for each Item as applicable	Deduct points for category or subcategory.)
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12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		cc	S =co	rrecte	d on-si	te duri	ing ins	pection R
					Compliance Status	COS	R	WT						Complian
		оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Re
1	羅	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	120	0	0	0	Proper cooking time
	IN	OUT	NA	NO	Employee Health				17		ŏ	ŏ	_	Proper reheating pro
2	300	0			Management and food employee awareness; reporting	0	0	\Box						Cooling and Hold
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Pul
	IN	OUT	NA	NO	Good Hygienic Practices				18	100	0	0	0	Proper cooling time a
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	100	0	0	0	Proper hot holding te
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	20	125	0	0		Proper cold holding t
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	100	0	0	0	Proper date marking
6	黨	0		0	Hands clean and properly washed	0	0		22	×	0	0	0	Time as a public hea
7	釵	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5			OUT	_	_	
8	XK.	0		_	alternate procedures followed	0	0	2	\vdash	IN	001		NO	Consumer advisory
P		OUT	NΔ	NO	Handwashing sinks properly supplied and accessible Approved Source	-			23	0	0	33		food
9	300	0	167	110	Food obtained from approved source	0	0	\neg	Н	IN	ОИТ	NA	NO	Highly Se
10	õ	_	0	322	Food received at proper temperature	ŏ	ŏ	1		-	-	0.0		
11	×	_	Ť	-	Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24	0	0	300		Pasteurized foods us
12		0	×	0	Required records available: shell stock tags, parasite destruction	0	0	1		IN	оит	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25	0	0	X		Food additives: appr
13	×	0	0		Food separated and protected	0	0	4	26	歐	0	-		Toxic substances pro
14	×		0	1	Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with vari HACCP plan

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	250	0	0	0	Proper date marking and disposition	0	0	*
22	X	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

Good Retail Practices are preventive m ires to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	ľ
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	1992	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	Г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44		Gloves used properly	0	0	

pect	Of 1	R-repeat (violation of the same code provision)		-	140
		Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	_	_	_
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	_
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	2%	Physical facilities installed, maintained, and clean	0	0	_
54	0	Adequate ventilation and lighting; designated areas used	0	0	,
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	'
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

st recent inspection report in a conspicuous manner. You have the right to request a h 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n (10) days of the date of th

[Ekn 10/19/2022

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**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6154445325 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Snow White Drive -In
Establishment Number # | 605259413

Smoking observed where smoking is prohibited by the Act.

NSPA Survey — To be completed if #57 is "No" Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older. Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification. "No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance. Garage type doors in non-enclosed areas are not completely open. Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open. Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Dish machine	CI	50							

Equipment Temperature					
Description	Temperature (Fahrenheit)				
True ric	40				
Wic #1	38				
Wic #2	40				
True rif	10				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Potato salad	Cold Holding	41
Diced ham	Cold Holding	40
Chili	Hot Holding	147
Bbq	Hot Holding	157
Green beans	Hot Holding	145
Chicken filet	Cold Holding	41
Fried chicken	Cooking	170
Burger	Cooking	178
Hamburger steaks wic 3 hrs	Cooling	61
Sliced ham	Cold Holding	40

Observed Violations
Total # 5
Repeated # 0
39: Wet wiping cloth left laying on cooler 41: Scoop handle laying down in chili powder
42: Bowls stacked wet on shelf in dish area
45: Severely grooved cutting board being used to cut tomatoes on.
53: Walls in prep area dirty.
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[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Number: 605259413

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employee washed hands when changing gloves. Employee washed hands when returning to kitchen from break
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source info
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: See food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: See food temps
- 19: See food temps
- 20: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Lettuce and tomatoes held in tilt timed out on containers.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

58:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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Establishment Information

Establishment Information Establishment Name: Snow White Drive -In Establishment Number #: 605259413 Sources Source Type: Water Source: City Source Type: Food Source: IWC, PFG, Lewis Bakeries, Purity Source Type: Source: Source: Source Type: Source: Source Type: **Additional Comments**